



## Domaine André Clouet Brut Rosé No. 3 NV



REGION	Bouzy
GRAPES	100% Pinot Noir
BLEND	<ul style="list-style-type: none"><li>- 50% Base wine from 2015</li><li>- 42% "Classic Reserve"</li><li>- 8% Andre Clouet Bouzy Rouge</li></ul>
VITICULTURE	Sustainable agriculture
VINICULTURE	Hand-picked Grand Cru fruit from several vintages is fermented in stainless steel tanks and oak barrels.
ALCOHOL	12%
SOIL	Chalk and clay.

Domaine André Clouet is located in the village of Bouzy in the Montagne de Reims subregion of Champagne. Their family-owned vineyards cover 8 hectares in the sloped vineyards of Grand Cru Bouzy and Ambonnay. The wines are crafted using the traditional methods of Champagne production, with respect to the terroir and sense of place. They are cellared under the family's 17th century village house which was originally built by André's ancestor who, as an interesting note of history, acted as printer to Louis XV's royal court at Versailles.

The fruit is 100% Grand Cru Pinot Noir that is farmed sustainably, and the blend for "No. 3" is:

### **50% base wine from 2015**

### **42% "Classic Reserve"** which is comprised of:

- 22% 'Exclusive Reserve'  
(this is a blend of 8% 2014, 10% 2013, 4% 2012)
- 20% Grande "Solera" Reserve from tanks "Zeus" and "Apollo"  
(this is a blend of Vin Clair: 50% 2008, 37.5% 2005, 25% 2004, 12.5% 2002)

### **8% Andre Clouet Bouzy Rouge**

**Custom tailored disgorgement:** After careful evaluation of each batch of bottles and in order to propose the optimal tasting experience, disgorgement and dosage is done, batch by batch, according to the wine's specific attributes and evolution, the season of the year, and its final destination.

**Dosage:** "Capture Absolu" : The same Pinot Noir base as the cuvée Grande Reserve to preserve the quality, style and integrity of the wine. Dosage proposed at 8 grams.

**Aging:** 48 months on the lees which was fermented slowly at low temperatures in stainless steel over a two-week period. The result is a beautifully fragrant rosé that is fresh, fruity with great minerality and texture.

### **Distinguishing Characteristics:**

Bottled in Spring 2016 with a permeable capsule allowing an exchange of 0,81 mg/L/an of oxygen to create the desired evolution of the wines.

**Brut Rosé is formatted in 750ml bottles, 1500ml magnums and 6L methuselahs.**